

GUIDELINES FOR CANNED, CONDENSED SOUPS

TYPE	CAN SIZE	AMOUNTS FOR 2 ¹ / ₂ QUARTS (10-8 oz [1 cup] servings) See Note	AMOUNTS FOR 6 ¹ / ₄ GALLONS (100-8 oz [1 cup] servings) See Note
Soup, canned, condensed beef with vegetables and barley, bean with bacon, beef noodle, chicken noodle, chicken with rice, Manhattan clam chowder, minestrone, split pea with ham, tomato, vegetable, vegetable with beef Water.	No. 3 cyl.	1 can (3 lb 2 oz). . 1 ¹ / ₈ qt.	10 cans (31 lb 4 oz). 2 ³ / ₄ gal.
			<ol style="list-style-type: none"> 1. Combine soup with water. Mix well. 2. Heat to serving temperature. DO NOT BOIL.

NOTE: One Size 3 ladle may be used. See Recipe No. A-4.

REVISION

(OVER)

**GUIDELINES FOR CANNED, CONDENSED SOUPS
(Cream Type)**

TYPE	CAN SIZE	AMOUNTS FOR 2 ¹ / ₂ QUARTS (10-8 oz [1 cup] servings) See Note	AMOUNTS FOR 6 ¹ / ₄ GALLONS (100-8 oz [1 cup] servings) See Note
Soup, canned, condensed cream of chicken, cream of mushroom Milk, nonfat, dry. Water, for milk. Water, warm.	No. 3 cyl.	1 can (3 lb 2 oz). . 3 oz (2/3 cup). 2 ³ / ₄ cups. 1 ³ / ₄ cups.	10 cans (31 lb 4 oz). . . 1 lb 14 oz (1 ³ / ₄ qt). 6 ³ / ₄ qt. 4 ¹ / ₄ qt.
			<ol style="list-style-type: none"> 1. Reconstitute milk; stir into soup. Mix well. 2. Heat to serving temperature. DO NOT BOIL.